

CHEF'S DAILY SPECIALS

DINNER

CANYON RANCH SPA SELECTIONS

Asian Chicken Salad with Spiced Peanuts 145/6/2

7-Spice Chicken with Green Beans, Vichy Carrots, Fresh Pear Jus and Sesame Rice 380/13/7

Tiramisù 160/8/tr

APPETIZERS AND SOUPS

Roulade of Smoked Salmon and Cornish Crab with Gravlax Tartar, Hot Smoked Salmon, Sour Dough Crisp Breads and a Horseradish Cream

Cream Caroline (v)

Bouillabaisse Soup with Saffron Rouille

Chilled Cream of Pineapple Soup with Toasted Coconut (v)

SALAD

Crisp Wedge of Iceberg with Artichoke Hearts, Cucumber, Tomato, Corn Kernels and Red Bell Peppers with a Red Wine Vinaigrette or Chive Lemon Dressing (v)

Dressings: Red Wine Vinaigrette, Chive Lemon Dressing

ENTREES

Poached Lemon Sole Dieppoise, White Wine Velouté with Mussels, Baby Shrimp and Mushrooms, Parsley Potatoes

Broiled Lobster Tail with Sesame Crusted Jumbo Shrimp and Parmesan Tomato Pilaf

Lamb Wellington, Pommes Lorette, Courgette Ratatouille Parcel, Rosemary Jus*

Baked Brioche with Curried Vegetables and Crispy Fried Tofu (v)

FRESH SELECTION OF VEGETABLES

Medley of Steamed Vegetables

Mashed Potatoes, Baked Potato, Parsley New Potato, French Fries

DESSERTS

Strawberry Delice with Champagne Jelly and Raspberry Sauce

Trio of Chocolate with Dark Chocolate Mousse and Oreo Crumbs

Warm Cherry Jubilee with a Buttermilk Pancake and Vanilla Ice Cream

Low Sugar Warm Apple Streusel Cake with Vanilla Sauce

Strawberry and Mint Chocolate Chip Ice Cream with Black Currant Sorbet and Caramel Sauce

Nutrition Key : Calories / Fat Grams / Fibre Grams (V) Indicates dishes suitable for Lacto-ovo-vegetarians

* Public Health services have determined that eating raw, undercooked or partially cooked meats, seafood, shellfish, eggs, milk, or poultry may present a health risk to the consumer and may increase your risk for food borne illness especially if you have certain medical conditions.

These menu items are individually marked by an asterisk.

